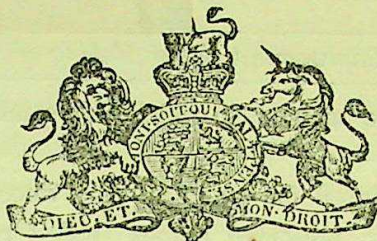


426/17



RECORDED

A.D. 1811 N° 3492.

Making Vinegar.

MAAS' SPECIFICATION.

TO ALL TO WHOM THESE PRESENTS SHALL COME, I, JOHANNES AMBROSIUS MAAS, of Hammersmith, in the County of Middlesex, Gentleman, send greeting.

WHEREAS His present Majesty King George the Third, by His Letters
5 Patent under the Great Seal of Great Britain, bearing date at Westminster, the Twenty-third day of September now last past, did give and grant unto me, the said Johannes Ambrosius Maas, His especial licence, full power, sole privilege, and authority that I, the said Johannes Ambrosius Maas, my executors, administrators, and assigns, and my or their servants or agents, or such others as
10 I, the said Johannes Ambrosius Maas, my executors, administrators, or assigns, should at any time agree with, and no others, from time to time and at all all times during the term of years therein expressed, should and lawfully might make, use, exercise, and vend, within England, Wales, and the Town of Berwick-upon-Tweed, and in all His said Majesty's Colonies and Plantations abroad, my In-
15 vention of "~~AN~~ IMPROVEMENT IN THE MAKING OF VINEGAR;" in which said Letters Patent is contained a proviso, obliging me, the said Johannes Ambrosius Maas, by an instrument in writing under my hand and seal, particularly to describe and ascertain the nature of my said Invention, and in what manner the same is to be performed, and to cause the same to be inrolled in His said Majesty's High
20 Court of Chancery within six calendar months next and immediately after the date of the said Letters Patent, as in and by the same reference, being thereto had, will more fully appear.

NOW KNOW YE, that in compliance with the said proviso, I, the said Johannes Ambrosius Maas, do hereby describe and ascertain the nature of my

Maas' Improvement in the Making of Vinegar.

said Invention, and the manner in which the same is to be performed, as follows, that is to say :—

The ingredients employed for manufacturing vinegar according to the said improvement are water, preserved grapes (called raisins), and corn or malt spirit, (or in place of the latter, spirit of wine, or spirits made from sugar, or 5 any other uncontaminated alcoholic spirit,) and the process is to be conducted in the following manner:—In a proper situation must be placed a copper kettle or other boiler for the heating of water of a size proportioned to the extent of the manufactory. One, two, or more vats must also be provided for the preparation for the infusion of raisins, which is required in the manu- 10 facture of the vinegar. These vats are each furnished with two internal disks, placed parallel to the bottom, the one two inches from the bottom and fastened in its place, the other six inches from the top, and both perforated all over and very closely. The infusion of raisins before mentioned is prepared as follows:—The raisins to be employed for this purpose are to be introduced into the 15 aforesaid vats between the said internal disks in the proportion of one hundred and twenty-five pounds English weight for each hogshead (or more or less, according to the quality of the raisins). The raisins being placed upon the lower disk, the upper disk is to be fastened in its place, the vat to be filled with boiling water, the top to be covered with a proper head, and the contents 20 left to infuse for four or five days, when the infusion is to be drawn off by a cock placed between the bottom and the lower perforated disk. The vats are then to be filled again with boiling water poured upon the same raisins that furnished the first infusion, and left at rest for five or six days, when this second infusion is to be drawn off and added to the former. These joint products 25 constitute the vinous infusion required for the formation of the vinegar, and it is now ready to be carried to the fermenting room. The said fermenting room should be of a rectangular form, and entirely close to prevent all unnecessary access of external air. In this room the fermenting vats or vessels are placed close to the walls. The said vats should not be of a capacity less than five 30 nor larger than fifteen hogsheads; each of them is furnished with a disk closely perforated all over and fastened (parallel to the bottom) at fifteen inches from the top; in each vat is put a pump, and as close to the bottom of each as possible is inserted a wooden cock or fasset and spiket. These fermenting vats are placed two by two, in order that each pair may be worked by itself as 35 hereafter directed, without having any concern or connexion with any other. Upon the last-mentioned disks in the fermenting vats are to be placed, closely pressed together, stalks of raisins up to the top of the vats, and the vats are each of them furnished with a loose cover. In the centre of the fermenting

Maas' Improvement in the Making of Vinegar.

room is placed a stove for the purpose of maintaining throughout the whole room in the coldest weather a temperature equal to the highest summer heat in England. The fermenting room and its apparatus being ready, the fermenting vats are to be supplied with the before-mentioned vinous infusion

5 prepared from preserved grapes, commonly called raisins, in the manner before directed, that is to say, one vat of each of the aforesaid pairs is to be filled up to the top, and the other up to the perforated disk, leaving the fifteen inches filled with raisin stalks without any infusion. This being done, the fermenting room is to be brought to the required temperature by means

10 of the before-mentioned stove, and care ought to be taken to maintain an equal degree of heat. At the end of every twenty-four hours the fermenting vats, which are void of infusion down to the perforated disks, are to be pumped full out of the full ones, so that alternately, every day, the one of each pair is filled and the other emptied down to the perforated disk, and vice versa.

15 By operating in this manner fermentation is speedily produced, and the raisin stalks lying upon the perforated disks in the fermenting vats begin to acquire a higher temperature, which increases gradually till it exceeds animal heat, promoting the fermentation of the whole mass. At the expiration of about fourteen days it will be found that acidity begins to manifest itself. When

20 this is perceived care must be taken to preserve the acetous product from deterioration, and the means by which I effect this is one of the prominent features of my improvement in the making of vinegar. As soon as acidity has begun to manifest itself, then into every vat I put a quantity of corn or malt spirit, or any other good alkoholic spirit, avoiding the use of such spirits as

25 have been contaminated with juniper berries, or other ingredients, to give them the flavour of Geneva or liqueurs of any kind. The strength of the spirit employed should be rather above than under what is known in commerce by the name of common proof spirits, and it should be added in the proportion of three gallons for every hogshead contained in the vat. N.B.—If the spirit

30 employed be considerably above proof the quantity may be reduced in proportion. After adding the alcoholic spirit, as has just been directed for the conservation of the acetous product, the pumping from one vat of each pair into the other is to be repeated daily till the fermentation decreases, which is generally at the end of about three months (or more or less), and now it is

35 proper and necessary to convey the new formed vinegar into other vats or casks, which ought to be ready in a cool place. In these last-mentioned vats or casks the vinegar is to be clarified by any of the processes in common use. Either of the two following methods will be found to answer the purpose. Before pouring the vinegar into the said last-mentioned casks, fill them close

alcohol

Maas' Improvement in the Making of Vinegar.

with beech wood shavings, upon which the vinegar lying for a few days becomes clear and pure; or mix an acetous solution of isinglass with the vinegar in the said casks (but without the beech wood shavings) in the proportion of two ounces to each hogshead, and in the course of two days the vinegar will become clear. If these instructions and directions be properly 5 attended to and followed, a clear and pure vinegar will be obtained, of a good colour, and hardly inferior to genuine French vinegar made from white wine.

In giving the foregoing description of my improvement in the making of vinegar, I have, for the sake of perspicuity, confined my directions to the use 10 of raisins only, but sugar or other substances containing a sufficient quantity of saccharine matter may be partially substituted for the raisins, and if the construction and arrangement of vats and pumps, the use of raisin stalks, the pumping from vat to vat, and the conservation of the acetous product by means of alcoholic spirits, be attended to as I have directed, good and whole- 15 some vinegar will be obtained, more or less valuable, according to the nature of the saccharine substance employed.

In witness whereof, I, the said Johannes Ambrosius Maas, have hereunto set my hand and seal, the Twenty-first day of March, in the year of our Lord One thousand eight hundred and twelve. 20

(L.S.) J. A. MAAS.

WM ALEXANDER.

AND BE IT REMEMBERED, that on the same Twenty-first day of March, in the year above mentioned, the aforesaid Johannes Ambrosius Maas came before our Lord the King in His Chancery, and acknowledged the Specification aforesaid, and all and every thing therein contained, in form 25 above written. And also the Specification aforesaid was stamped according to the tenor of the Statute in that case made and provided.

Inrolled the same Twenty-first day of March, in the year above written.

LONDON:

Printed by GEORGE EDWARD EYRE and WILLIAM SPOTTISWOODE,
Printers to the Queen's most Excellent Majesty. 1856.

022

021

020

018

010